

### REMARKS

The Examiner is thanked for the Advisory Action allowing all claims, subject to corrected presentation of the claims. Claims 1, 2, 3 and 9 remain.

Counsel apologizes for the presentation of the claims, for errors which arose through Counsel's error in computer keying. The Examiner correctly pointed out omissions in Claim 1, ( "a" omitted in step c and "set of" omitted in step e) as presented in the response dated October 24, 2001. The Examiner also correctly noted that the word "and" which was present after step f in the parent claim, had not been shown in brackets. The word "and" remains, but was after step g in the amended claim as presented. These errors, which appeared to the Examiner to be amendments, were pure error – there was no intention of making changes in steps c, e and f. The conjunction "and" remains but was displaced by an insertion pointing out the absence of the boiling step.

The intention was to leave Claim 3 unchanged from its presentation in the February 15 response. The so-called "clean copy" and so-called "marked copy" of Claim 1 were erroneous. The intent, as stated in Paragraph 9 on page 9 of the October 24, 2001 response, was for Claim 3 to be "presented in the exact wording of the original patent, with the addition of the 'no-boiling' limitation."

Claim 9 in the response dated October 24, 2001 was properly underlined in total, as a new claim.

Accordingly, Counsel begs leave to present the following set of four claims, which are believed allowable, in three different ways, as follows:

1. Marked copy of Claims 1, 2, 3 and 9 as currently presented, showing changes subsequent to October 24 response.
2. Appendix I -- Clean copy of Claims 1, 2, 3 and 9 as currently presented.
3. Appendix II -- Marked copy of Claims 1, 2, 3 and 9 as currently presented, showing changes from filing date of this Reissue application.

Respectfully,

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**Appendix I Claims 1, 2, 3 and 9 (Clean Copy as Amended)**

1. A method of preparing bagel ingredients to form an English muffin bagel, comprising the following steps:

- i) mixing a bagel-dough mix;
- j) kneading said bagel-dough mix;
- k) letting said bagel-dough mix rise in a warm environment for a period of time sufficient to form a first-rise bagel dough;
- l) shaping said first-rise bagel dough into a set of individual bun portions;
- m) letting said set of bagel-dough individual bun portions rise in a warm environment for a second period of time sufficient to form second-rise bagel dough individual bun portions;
- n) proofing said second-rise bagel dough individual bun portions in a warm environment for a third period of time of approximately three hours, said third period of time is greater than the sum of rise times in steps c and e to form English muffin bagel dough individual bun portions; [and]
- o) omitting any boiling step; and
- p) griddle-baking said English muffin bagel dough individual bun portions to form completed English muffin bagels.

2. A method of preparing bagel ingredients to form English muffin bagels, according to Claim 1, in which step (f) is preceded by an intermediate step (f.1) of water-misting and coating top and bottom surfaces of said English muffin bagel individual bun portions with a thin layer of cornmeal.

3. A method of preparing mixed bagel dough ingredients to form English muffin bagels,

characterized by

- e) a first rising step;
- f) a second rising step;
- g) a long proofing step in which maximum rising for the yeast nutrients present is approached;
- h) a baking step; and

any boiling step is omitted and any partial baking step on any isolating planks on the deck of a commercial oven is omitted, resulting in a light English muffin bagel.

9. A method of preparing bagel ingredients to form English muffin bagels according to Claim 3, maximum rising for the yeast nutrients present being approached in said long proofing step, resulting generally in the bagels expanding beyond standard bagel rising, partially closing the navel, and touching adjacent bagels to form bite marks.

**Appendix II Claims 1, 2, 3 and 9 Marked to Show Changes from Parent Patent**

1. (Thrice Amended -- Corrected) A method of preparing bagel ingredients to form an English muffin bagel, comprising the following steps:
- q) mixing a bagel-dough mix;
  - r) kneading said bagel-dough mix;
  - s) letting said bagel-dough mix rise in a warm environment for a period of time sufficient to form a first-rise bagel dough;
  - t) shaping said first-rise bagel dough into a set of individual bun portions;
  - u) letting said set of bagel-dough individual bun portions rise in a warm environment for a second period of time sufficient to form second-rise bagel dough individual bun portions;
  - v) proofing said second-rise bagel dough individual bun portions in a warm environment for a third period of time of approximately three hours, said third period of time is greater than the sum of rise times in steps c and e to form English muffin bagel dough individual bun portions; [and]
  - w) omitting any boiling step; and
  - x) griddle-baking said English muffin bagel dough individual bun portions to form completed English muffin bagels.

2. (Unchanged) A method of preparing bagel ingredients to form English muffin bagels, according to Claim 1, in which step (f) is preceded by an intermediate step (f.1) of water-misting and coating top and bottom surfaces of said English muffin bagel individual bun portions with a thin layer of cornmeal.



3. (Amended and corrected) A method of preparing mixed bagel dough ingredients to form English muffin bagels,

characterized by

- i) a first rising step;
- j) a second rising step;
- k) a long proofing step in which maximum rising for the yeast nutrients present is approached;
- l) a baking step; and

any boiling step is omitted and any partial baking step on any isolating planks on the deck of a commercial oven is omitted, resulting in a light English muffin bagel.

9. (Corrected) A method of preparing bagel ingredients to form English muffin bagels according to Claim 3, maximum rising for the yeast nutrients present being approached in said long proofing step, resulting generally in the bagels expanding beyond standard bagel rising, partially closing the navel, and touching adjacent bagels to form bite marks.